Why we choose to Akaushi (Red Wagyu)

Akaushi cattle are colloquially called red wagyu. It's a Japanese cattle breed originating from Kumamoto, Japan. The breed existed exclusively in Japan until the mid-1990s, when a small herd of seedstock was exported to Texas. It's from these animals that Desert Mountain cattle are descended. All Desert Mountain cattle are DNA-verified to be half Akaushi.

Benefits of Grass-Fed Beef

Desert Mountain's grass-fed Akaushi beef is high-quality and sustainably produced. Our 100% grass-fed and finished Akaushi beef is nutrient-rich and has a superior flavor. With generations of experience, we have a passion for raising the best natural product for you and your family. Grass-fed

- Grass-fed cows are more environmentally friendly and promote biodiversity.
- Grass-fed beef is packed with vitamins and full of antioxidants.
- It's a great source of protein.

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- It reduces the risk of heart disease.

And many more!

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Tender, flavorful, heart-healthy beef:

Akaushi beef naturally contains intense marbling. It is generally recognized that fat is responsible for the palatability of beef, but it is actually the monounsaturated fat that is responsible for the flavor. The marbling in Akaushi beef contains a much higher percentage of monounsaturated fat than any other beef in the United States. As a result, Akaushi beef has a rich buttery flavor as well as juiciness and tenderness throughout. (www.akaushi.com)

Desert Mountain Grass-Fed Beef: 100% grass-fed and grass-finished.

Our cattle thrive on a natural forage grazing system, which emphasizes humane herd health, humane handling, and stringent adherence to GAP standards both in the field, and at our processing facility. You can learn more about our ethical standards at www.globalanimalpartnership.org.

Sun to Table:

Grass grows seasonally in different climates, our rancher partners are located in various regions and this helps to ensure reliable delivery of our product every day. This concept joins the ranchers and farmers together, coordinating every phase from the sun to your table. As cattle develop in harmony with each local environment the individual ranches know when their cattle will be needed to provide a steady supply to our retail partners.

Desert Mountain Grass-Fed Beef takes a holistic approach, providing you the very best beef, without compromise and for the right reasons.

Enjoy our Akaushi grass-fed beef!

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"I don't always eat beef, but when I do, I make sure it's Desert Mountain Grass-Fed Beef. Not only is the meat super high-quality but I'm all about supporting local family ranches and sustainable agriculture practices."

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